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| **Apple Crumble**    Serves 24 tastes  Source: Stephanie Alexander Kitchen Garden Companion | |
| **Ingredients**  5 apples, peeled and cored  2 lemon myrtle leaves  Piece of butter  3 tablespoons water  1/3 cup soft brown sugar  1 teaspoon baking powder  1 teaspoon ground cinnamon  ½ cup plain flour  2 tablespoons rolled oats  60 grams butter | **Equipment**  6 gratin dishes  Saucepan  Chopping board  Peeler  Knives  Measuring cups and spoons  Mixing bowl  Measuring scales  Baking tray |
| **What to do:**   * Pre heat oven to 180 degrees * Peel, core and slice apples into a medium saucepan, add water, butter and lemon myrtle * Bring to a simmer and cover, checking and stirring every 5 minutes until soft (not mushy) * While the apple is cooking, combine flour, sugar, cinnamon, and baking powder in a mixing bowl * Add the butter and rub in * Stir in the rolled oats * Divide fruit between the ramekins. Top with crumble mixture. * Put dishes on a baking tray and bake for 15 minutes or until crumble is golden and there is juice bubbling around the edges. | |